

Permit Fees

- Permit fees are based on potential hazards associated with certain foods & methods of preparation

Exempt Foods (No Fee)

Popcorn, cotton candy, dried herbs/spices, machine crushed ice drinks, corn on the cob, caramel apples, roasted nuts...

Low Risk Foods (\$39.00/1-day)

Non-potentially hazardous baked goods, Espresso, Hot Dogs, Chocolates...

High Risk Foods (\$72.00/1-day)

All potentially hazardous foods, cream pies, hamburgers, BBQ, Seafood, Soups, Burritos/tacos, noodles/rice, wraps, Gyros...



Island County Public Health
P.O. Box 5000
Coupeville, WA 98239
Phone: 360-240-5554 x28
Fax: 360-679-6570

www.islandcounty.net/health

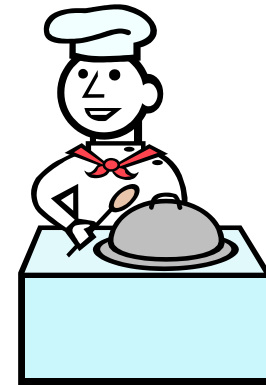
On-line class:

www.foodworkercard.wa.gov

Drop in food card tests on the first Monday of every month in Oak Harbor and Camano (except Sept.).



Temporary Food Service Establishment Requirements



If you intend on providing food to the public, you must obtain a temporary food permit. The Health Department will review your application and inspect your temporary food operation in order to insure compliance to state-wide food safety standards. Permit applications are available on-line at www.islandcounty.net/health.

According to the Washington State Retail Code Working Document (Chapter 246-215 WAC) a **Temporary Food Establishment:** Operates “at a fixed location, with a fixed menu, not more than twenty-one consecutive days in conjunction with a single event (fair or festival); or Operates “not more than three days a week at a fixed location in conjunction with an approved event (farmer’s market).”



There are many types of temporary events that would require a permit. Examples include: pancake breakfasts, bake sales, carnivals, holidays, fairs/ festivals, fundraisers, and special event dinners. Health requirements are applicable to all foods and food vendors (including exempt, low risk, and high risk foods), unless otherwise specified or approved by the Health Department. You do not need a temporary permit if the event is being held at a facility with an annual Island County permit. Applications with the appropriate permit fee must be received at the Health Department 14 days prior to the event. If you have additional questions, please contact Sally Waters, RS/REHS,CP-FS at

360-240-5554 x28

Temporary Event Requirements	
Permit	Temporary permit is required
Application	Submit with fee 7 days prior to event
Food Worker Card	Person in charge must have a food handler card. There must always be one person with a current card present at all times. Card holder must be Person in Charge.
Menu Approval	Required: Amount & type of food service and prep may be restricted based on facility. List menu on application form.
Handwashing*	A minimum of 2 gallons warm water in insulated container with free-flow spigot, soft soap, paper towels, and drain bucket.
Thermometers	Stem-type thermometer 0°-220° F (±2°). Thermometers for all refrigeration units.
Single-Use Gloves	Bare Hand Contact is not allowed when handling ready to eat foods. Gloves, barriers, and/or utensils must be used.
Refrigeration	Refrigerators or ice chests that are pre-chilled & capable of holding foods at/below 41°F.
Cooking Equipment	If needed, capable of rapid heating. Unit must be located in the booth or roped off by minimum of 4 feet.
Hot Holding Equipment	If needed, must be preheated & keep food above 140°F. Sterno is not allowed.
Food Contact Surfaces/Utensils	Must be cleanable & smooth. Containers for transport need to be cleanable & smooth also. Food must be kept 6” off ground.
Wiping Cloths and Sanitizer*	Wiping cloths must be kept in sanitizer solution. Bleach solution; 1t. Bleach/1 gallon water (changed hourly).
Employee Restrooms	Flush toilets & hand sink with hold and cold running water, soap, and paper/approved towels. Sani-cans not acceptable. Facilities to be within a reasonable distance.
Location of Advanced Food Preparation	Kitchen facility used for advanced preparation must have an annual permit issued by the Health Department. Vendor must show letter allowing usage of facility.
Garbage Facilities	Adequate for all refuse, food debris, napkins, and wrappers
Source of Food Items	Required: List places food was obtained from permit application.
Servicing Utensils	Only single-service items can be used.
Food Protection From Public	Sneeze-guards, barriers, etc. used as needed



* Not required for non-potentially hazardous, pre-packaged foods (bake sale)